



CHEF'S EXPRESSIONS
fashionable catered events

Grilled White Cheese Pizza

by Jerry Edwards, CPCE

1 (.25 ounce) package active dry yeast
1 cup warm water
1 pinch white sugar
2 teaspoons kosher salt
1 tablespoon olive oil
3 1/3 cups all-purpose flour

1 zucchini
1 fresh tomato
1 pound of fresh Ricotta Cheese
¼ cup grated Parmesan Cheese
3 tbsp. fresh chopped Parsley
1 Egg
1 ball fresh mozzarella
½ cup sliced cured black olives
½ cup thick sliced mushroom
1 bunch fresh basil
1 whole sweet onion
½ cup extra virgin olive oil
Sea Salt
White Pepper

In a bowl, dissolve yeast in warm water, and mix in sugar. Proof for ten minutes, or until frothy. Mix in the salt, olive oil, and flour until dough pulls away from the sides of the bowl. Turn onto a lightly floured surface. Knead until smooth, about 8 minutes. Place dough in a well oiled bowl, and cover with a damp cloth. Set aside to rise until doubled, about 1 hour. Punch down, and let rise a second time. Roll out the dough in a rectangular shape.

Slice tomato and onion into 1/2" thick slices. Slice Zucchini into long ½" slices. Toss vegetables in oil and salt to lightly coat. Over medium flame, grill vegetables until golden brown and softened. Set aside.

In a small bowl mix together Ricotta, Parmesan, parsley and Egg. Season with Salt and Pepper. Cover and Refrigerate.

Heat grill with lid down. Change one side to high and the other turned off. Lift lid and place the dough on the high flame side. It will crisp on the bottom and bubble. When the bottom is firm, remove it from the grill and place on a work table.

Turn the pizza upside down on your work table. Drizzle olive oil on the crisp side then spread the ricotta cheese mixture on to the grilled side. Top with fresh mozzarella and grilled vegetables. Place on side of grill that is unlit and pull down the cover. Grill for 8-10 minutes until Cheese is melted and crust is crisp.